



CRAFT

ALL DAY
MENU

NIBBLES

MARINATED KALAMATA OLIVES (VG) 190 <i>thyme, rosemary, chilli, garlic</i>	CRISPY FLATBREAD BASKET (A,D,G,N,V) 190 <i>red wine shallot butter & pesto</i>
SWEET & SPICED NUTS (N,V) 150 <i>pecans, walnuts, almonds, rosemary, thyme, cayenne, maple</i>	CAULIFLOWER BITES (G,SE,VG) 150 <i>air fried, sweet, sour & mildly spicy, coriander seeds, sesame mayo</i>

ALL DAY BREAKFAST

EGGS YOUR WAY (D,E,G,V) 290 <i>choice of eggs: fried, poached, omelette or scrambled with vine-tomatoes, feta cheese on a toasted muffin</i>	BASIL LIME AVOCADO TOAST (D,G,V) 350 <i>bocconcini mozzarella, kalamata olives, baby greens, herbed oven dried tomatoes on rustic sourdough toast</i> <i>add on:</i> a.) egg - poached, scrambled or fried (E) 30 b.) smoked salmon 50g (SF) 70 c.) parma ham 50g (P) 70
SHAKSHUKA (D,E,G,V) 350 <i>egg, mozzarella, feta cheese, bell peppers, onion, tomatoes, basil and pita bread</i>	SUPER GREEN SMOOTHIE BOWL (D,V) 390 <i>mango, banana, avocado, spinach, kale, chia seed, coconut, whey protein, strawberries, blueberries, raspberries</i>
FOUR CHEESE EGG-WHITE OMELETTE (D,E,G,V) 320 <i>halloumi, brie, parmesan, feta cheese, spinach, mushrooms with salad and a toasted rye baguette</i>	BREAKFAST KAPRAO WRAP (D,E,G,SS) 320 <i>riceberry, scrambled eggs, marinated minced-chicken, chilli, garlic, cheddar, mozzarella and sweet basil aioli</i>
SEAFOOD OMURICE (D,E,P,SF) 320 <i>shrimp, squid, bacon, eggs, chives, Ikura, garlic, riceberry, carrots and demi-glace sauce</i>	

BOWLS

GRILLED HALLOUMI SALAD (D,G,V) 320 <i>olive tapenade on flatbread, rocket, tomatoes, pomegranate molasses</i>	SALMON SALAD (G,SE,SF,SS) 350 <i>seared salmon, roasted pumpkin, kale, green oak lettuce, cherry tomatoes, cucumber, edamame, boiled egg with ginger miso dressing</i>
GRILLED PRAWN SALAD (N,SE,SF) 390 <i>carrots, cabbage, lettuce, cherry tomatoes, shallots, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing</i>	TUNA & SALMON POKE BOWL (E,G,SE,SF,SS) 450 <i>riceberry, avocado, edamame, chuka wakame, togarashi, pickled ginger and soy dressing</i>
KAISEN SALAD (D,G,SE,SF,SS) 360 <i>salmon, tuna, tamagoyaki, vine ripe baby tomatoes, charred bell peppers, sesame yuzu dressing</i>	CHICKEN TERIYAKI POKE BOWL (E,G,SE,SS) 350 <i>riceberry, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander</i>
VIETNAMESE RICE NOODLE SALAD (G,N) 350 <i>boneless chicken thigh, bean sprout, capsicum, baby romaine, cashew, chilli soy dressing</i> <i>*veggie version: grilled tofu and braised portobello</i>	BUTTER CAULIFLOWER PANEER (D,G,N,V) 290 <i>basmati rice, raita, freshly made papadums</i>

A=Alcohol B=Beef D=Dairy E=Egg G=Gluten N=Nuts P=Pork SE=Sesame SF=Seafood SS=SoySauce V=Vegetarian VG=Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



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SANDWICHES

CUBANO (D,G,P) 420 <i>shaved ham, roasted pork, Swiss cheese, mustard, pickles, choice of yucca fries or salad</i>	AVOCADO BLT (D,G,P) 420 <i>sliced hass avocado, seeded multigrain bread, tomatoes, rocket, romaine, crispy bacon, sundried tomato spread</i>
REUBEN SANDWICH (B,D,G) 420 <i>marble rye bread, corn beef, sauerkraut, Swiss cheese, thousand island dressing, choice of yucca fries or salad</i>	CHICKEN GUACAMOLE CLUB (D,E,G,P) 360 <i>tender & juicy chicken cutlet, guacamole, bacon, refried beans, lettuce, tomatoes, jalapeño, chipotle spread</i>
DOUBLE SMASHED CHIPOTLE BURGER (B,D,G) 390 <i>cheddar-crusted bun, lettuce, guacamole, chipotle aioli, tomato, jalapeño, choice of cassava chips or mixed salad</i> add on: a.) brie cheese (D) 70 b.) cheddar cheese (D) 70 c.) emmental cheese (D) 70	FALAFEL BUCKWHEAT WRAP (G,SE,VG) 290 <i>chickpeas, herb, onion, garlic, tomatoes, cucumber, lettuce, tahini</i>

TIDBITS

DUCK CONFIT TAQUITOS (D,G) 290 <i>crispy duck, feta cheese, pico de gallo, coriander, avocado cream, chipotle aioli</i>	VEGAN POPS (G,VG) 260 <i>crispy plant-based chicken, green onion, sweet chilli dressing</i>
LOLLIPOP CHICKEN WINGS (G) 290 <i>5 chicken wings served with crudité, ranch and chilli garlic dips</i> choose your flavour: a.) garlic soy (SS) b.) mala cheese (D) c.) chipotle butter (D)	CEVICHE & TOSTONES (SF,SS) 290 <i>served with two tasty types: salmon yuzu & tuna in tiger's milk</i>
EMPANADA TRIO 290 <i>one each of: a.) parma ham, pepperoni, mozzarella (D,G,P) b.) spinach, feta cheese, sundried tomatoes (D,G,V) c.) minced chicken hot basil kaprao (G) served with pesto sauce (N)</i>	FRIES sweet potato (VG) 230 shoestring (VG) 230 curly (VG) 230 truffle parmesan (D) 310 cheesy with bacon bits (D,G,P) 310

DIPS

HUMMUS (G,SE,VG) 170 <i>chickpea, tahini, lemon, served with crudité & pita chips</i>	SUJUK HUMMUS (B,G,N,SE) 260 <i>chickpea, tahini, lemon, walnut, pomegranate, lamb, beef, tomato, served with pita chips (G)</i>	ZA'TAR LABNEH (D,G,SE,V) 170 <i>yoghurt, lime, Arabic spices, served with crudité & pita chips</i>
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CRAFT DESSERTS

BASQUE BURNT CHEESECAKE (D,G,V) 290 <i>raspberries, chocolate, strawberries and mixed berry compote</i>	BROWNIES A LA MODE (D,G,N,V) 260 <i>peanut butter ice cream, caramelised peanuts, wildberry coulis</i>	ABINAO COCOA CAKE (D,N,V) 290 <i>85% African abinao cocoa, hazelnut ice cream, blueberries, strawberries, mint leaf</i>
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CRAFT

BEVERAGE MENU

CRAFT COFFEE

ESPRESSO, AMERICANO	120
CAPPUCCINO, LATTE, MACCHIATO, MOCHA	140
CRAFTY PREMIUM BLEND 1kg	1,200.-
KARO Thailand medium roast	
clementine, black cherry, nutmeg, honey	
Alternative Beans:	
Kimpton Dark Blend	+48
KARO Thailand dark roast	
licorice, cola, toffee, brown sugar	
Dark Roast Casa Lapin - Caramel - Chocolate	+48
Kad Kokoa Thailand Single Origin	+68
Colombia, Excelso, Decaf Swiss Water Process	+48
Ethiopia Mix Thai Natural	+80
TURKISH	
<i>strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder.</i>	
with or without cardamom	170

KIMPTON MAA-LAI PREMIUM BLEND TEA SELECTION

KIMPTON MAA-LAI MARIGOLD	150
50g Tin 750.- / 100g Tin 1,100.-	
<i>Lanna green, Lanna white, jasmine, rose, marigold flower</i>	
KIMPTON MAA-LAI PEACH	150
50g Tin 750.- / 100g Tin 1,100.-	
<i>Lanna green, Lanna white, jasmine, rose, peach</i>	
MONTEACO - FOREST FRIENDLY TEA	
Lychee Oolong, Rainbow Blend	120
Lanna Silver Needle	130

PRESSED AND FRESH

ORANGE, PINEAPPLE OR TOMATO	98
WATERMELON	140
SUPER GREEN	260
<i>green apple, cucumber, celery, ginger, green cos parsley, spirulina, lemon</i>	
BEET BOOSTER	260
<i>beetroot, green apple, carrot, ginger, lime</i>	
POMEGRANATE	280

WATER

HIGHLAND SPRING	330ml	120
VITTEL	750ml	190
PERRIER	330ml 140	750ml 220

SLOW CRAFT

DRIP/SYPHON 240ML	
Kad Kokoa Thailand Single Origin	210
Colombia, Excelso, Decaf Swiss Water Process	180
Geisha Perci Panama	420
Ethiopia Mix Thai Natural	260
COLD BREW & ESPRESSO DRINKS	
Crafty Premium Blend Cold Brew	135
Cold Brew & Thai Tea Foam	150
Coconut Express (espresso and roasted coconut)	150
OJ Express (espresso and orange juice)	180
Dirty Latte	140
Keto bulletproof coffee	140
<i>MCT oil & grass-fed butter, espresso</i>	
COLD & HOT CHOCOLATE	180
COLD & HOT MATCHA LATTE	180

TEA SELECTION

VOYAGE	110
Sencha Shizuoka Green, Earl Grey Ceylon	
English Breakfast Ceylon, Highland Oolong	
Green Peppermint (Herbal), Whole Chamomile (Herbal) and Lemongrass	
VOYAGE LOOSE LEAF	128
Voyage Royal Genmaicha Shizuoka Summer, Highland Oolong Fujian, Green Peppermint	

ICED BEVERAGES

GINGER LEMON TEA	110
ARNOLD PALMER , lemonade and black tea	110
THAI COFFEE , with condensed milk	140
THAI MILK TEA , with condensed milk	140
FRESH SQUEEZED LEMONADE	110
ICED BLACK TEA	100
THREE GOATS BREWERY KOMBUCHA	270
<i>Honey Lemon Hops or Thai Thai</i>	

SOFT

COKE, COKE ZERO, SPRITE, GINGER ALE, MANAO SODA, A&W ROOT BEER	95
RED BULL (EURO)	195
MIVANA SPARKLING COFFEE	195
AYA SPARKLING TURMERIC LIME & GINGER	270
FRANKLIN & SONS	150
<i>Ginger Beer, Ginger Ale, Classic Indian Tonic, Light Indian Tonic, Elderflower & Cucumber Tonic, Mallorcan Tonic</i>	

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BEVERAGE MENU

CRAFT COCKTAILS

A BLOODY GOOD BLOODY MARY	520
Just the way you like it. Served with pickles, pepperoni (P) & other tasty treats.	
<i>Peddlers Shanghai Craft, Vodka, spice mix, chilli, tomato, citrus, tajin, truffle oil</i>	
COCONUT COLD BREW COLLINS	420
<i>Ketel One, Karo cold brew coffee, coconut, lemon, soda</i>	
BEETS BY BOOM	460
<i>Don Julio Blanco, beetroot, agave, lemon, peated whiskey</i>	
DON'T ORDER THIS	420
<i>Lady Triêu Contemporary, yuzu, lemongrass, lemon, Amarena cherry, tamarind, honey perfume</i>	
LANGSUAN HIGHBALL	420
<i>Tanqueray London Dry, chamomile, clarified lemon, elderflower cucumber tonic, lychee perfume</i>	
THAI TEA NEGRONI	420
<i>Tanqueray London Dry, Campari, Thai tea, coco flower, Perrier lemon, longan foam</i>	
RED SKYE	420
<i>Naked Malt Blended Scotch, cassis, citrus, raspberry, prosecco</i>	
RHUMBLE	420
<i>Issan Rhum, cassis, mulberry, citrus</i>	
UNDRESSED & WELL KNOWN	420
<i>Montelobos Espadin Joven, Aperol, strega liqueur, lemon</i>	
OLD PAL	420
<i>Bulleit Rye, Campari, dry vermouth</i>	
GOLDEN BEE	420
<i>Bacardi Carta Blanca, cacao nibs, sloe gin, lemon, golden sweet tamarind</i>	
PEGU CLUB	420
<i>Tanqueray London Dry, Cointreau, bergamot, citrus, angostura & orange bitters</i>	
GIN GIN MULE	420
<i>The Botanist Islay Dry, ginger beer, lime</i>	
NEGRONI	420
<i>Tanqueray London Dry, Cinzano vermouth di torino rosso 1757, Campari</i>	
APEROL SPRITZ	420
<i>Aperol, Cinzano prosecco, soda</i>	

DRAFT BEER

300 / 500ML

Thailand	
Brewing Project "Crispy Boy" Helles 5%	260 / 460
Japan	
Asahi 5%	240 / 440

BOTTLED BEER

330ML

Cuore Di Napoli – American Pale ale 6%	440
Paliata Imperial – Stout 10%	490
The People – Pilsner 5%	320
Heart Of Darkness Cucumber – Pilsner 4.8%	320
Heart Of Darkness – Tropical Lager 5%	320
Engkanto Mango Nation – Hazy IPA 5.7%	320
St. Bernardus ABT12 – Dark Quadrupel 10%	320
Three Oaks – Cider 5%	320
Heineken 0.0 – Non Alcoholic Beer	200

WINES

BUBBLES

NV Drappier, Carte D'or, Brut, Champagne, France	1,290 / 6,400
Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy	440 / 2,300
Peach Bellini	420 / 2,100
Contadi Castaldi, Franciacorta Rosé, Lombardy, Italy	3,300

WHITE

Pio Cesare, L'Altro, Chardonnay, Langhe, Piedmont, Italy	580 / 2,900
Fantini, Pinot Grigio, Terre Siciliane, Italy	460 / 2,300
Protos, Verdejo, Rueda, Castilla y León, Spain	400 / 2,000
Villa Maria, Private Bin, Sauvignon Blanc, Marlborough, New Zealand	440 / 2,200

ROSÉ

Château Paradis, Rosé, Coteaux d'Aix-en-Provence, Provence, France	560 / 2,800
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RED

Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France	520 / 2,600
Michel Lynch, Nature, Merlot, Bordeaux, France	490 / 2,450
Carpineto, Dogajolo, Toscana IGT, Tuscany, Italy	440 / 2,200
Trivento, Malbec, Mendoza, Argentina	400 / 2,000